



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE ROSÉ 2021 A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island, New York. Produced and bottled in Mattituck, New York.

Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

50% Merlot, 15% Chardonnay, 13% Cabernet Sauvignon, 8.5% Cabernet Franc, 4% Riesling, 3.5% Gewürztraminer, 3% Pinot Meunier, 2% Syrah, 1% Sauvignon Blanc

WINEMAKER'S NOTES

Bright, shiny, polished copper in color. Subtle aromas of fresh honeydew melon and ripe cantaloupes with floral and fine rose petal hint. The mouth-feel is rich and vibrant with nice intensity and bold fruit including wild strawberries and ripe pears. The wine is dry yet fruit driven and has a beautiful minerality that is seamless from the start. The finish is very savory and has lovely creamy yeast notes and a classic, fine saline quality that goes on and on. This is a very giving rosé that is very food-friendly, making it the perfect summer wine!

WHY THIS WINE?

This rosé and its distinct bottle were first introduced in 2013. It was created in homage to summertime in the Hamptons and this release delivers on that promise. We used nine varieties, grown in different vineyard sites, harvesting each lot at the perfect time. This diversity gives us complexity and through careful blending we achieve a balanced rosé with lots of fruit flavors, complementing the wine's structure and fresh acidity. This rosé has become a cult wine and is a visual and taste portrait of the Hamptons high summer.

TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that develop ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team under the skilled guidance of Richie Pisacano did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. The harvest was compact, without any interruptions and came in very smoothly. We started on September 15 and by October 22nd the rosé fruit was all picked. The fruit was all carefully harvested and immediately destemmed and pressed. The key to making a rosé that is vibrant and full of the flavors and aromas of summer is to capture the freshness of the fruit and get the ripe and elegant flavors promised by the "Summer in a Bottle" name and look. The crop level varied from 3.0 to 5.5 tons per acre. We avoided any maceration of the skins as we gently pressed the grapes immediately. The juice for all lots was vinified separately; each was well-settled at 50°F, followed by a cool-fermentation (maximum 65°F) to total dryness. To give the wine additional texture, we let it rest sur lie for 3 months, before blending and filtering. Malolactic fermentation was strictly avoided to retain the wine's lively mouth-feel and pure fruit character. It was filtered in January 2021 and bottling began on the 17th of February. The total production is 71,900 cases of 750ml bottles, 1,270 cases 1.5L Magnums, 1152 Jeroboams (3 Liter Bottles), 1,296cs 375ml bottles and 1150 Kegs (5Gallon).

ANALYSIS

Average Brix at Harvest	20.8	Titratable Acidity	6.12g/L	pH	3.35
Alc. by Volume	12.8%	Residual Sugar	0.6 gr/L		

SERVING SUGGESTIONS

Serve chilled, solo or as a complement to almost any food. At cocktail parties, it will shine alongside hors d'oeuvres such as smoked salmon, lobster, shrimp, carpaccio and soft cheeses. It can also complement main-course fish and pork dishes, and at Thanksgiving, it is perfect with turkey.

SUGGESTED RETAIL PRICE \$26 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS
WOLFFER.COM